



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Kroger #396 Coffee Shop		Telephone Number 812-948-2817		Date of Inspection (mm/dd/yr) 12/31/19		PERMIT # 19-169	
Establishment Address (number and street, city, state, zip code) 200 New Albany Plz New Albany IN 47150		615-232-9557					
Owner Kroger Limited Partnership I		Purpose: 1. Routine		Follow-up Yes		Release Date Today	
Owner's Address		2. Follow-up		Summary of Violations: C 1 NC 3 R 0			
Person in Charge Lily Roberts		3. Complaint					
Responsible Person's E-mail		4. Pre-Operational		Menu Type (See back of page)			
Certified Food Manager -Missing		5. Temporary		1 2 <input checked="" type="checkbox"/> 3 4 5			
		6. HACCP					
		7. Other (list)					

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
118	C		Observed no Certified food manager certificate.	¹⁵ 30 days
295	NC		Observed espresso nozzle in need of cleaning.	21
256	NC		Observed no thermometer in milk cooler or sandwich cooler. - Coolers had monitors but did not have "easy viewing of device temperature."	2 days
431	NC		Observed debris under prep line and spill under storage rack in storage closet.	2 days
			If copy of CFH certificate is found email to tsnider@floydcounty.in.gov	
			No follow-up done. CFH cert. was emailed.	
			1-7-20 TS	

Received by (name and title printed): Lily Roberts		Inspected by (name and title printed): Thomas Snider, EHS	
Received by (signature): 		Inspected by (signature): 	
cc:	cc:	cc:	

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Floyd County Health Department Inspection Notes

[illegible]

for Starbucks @ Kroger ^{BB9}
1/3/20
TS

NATIONAL PROPERTY
PROSECUTION

SYNOPSIS OF DISPOSITION

The following is a summary of the disposition of the case.

Case Name: [Redacted]

Case Number: [Redacted]

Case Date: [Redacted]

Case Status: [Redacted]

Case Description: [Redacted]

Case Outcome: [Redacted]

Case Notes: [Redacted]

Case Comments: [Redacted]

Case History: [Redacted]

Case Details: [Redacted]

Case Summary: [Redacted]

Case Conclusion: [Redacted]

Case Final: [Redacted]

